concentrates and isolates are readily commercially available. For example, soy protein isolates which may be used in the process of the present invention are available from Protein Technologies International, Inc., St. Louis, Missouri, and are sold under the trade names SUPRO® 500E and SUPRO® 620.

On pages 6 and 7, please substitute the following two paragraphs in place of the final paragraph on page 6 (lines 23-30) and the continuation of that paragraph on page 7 lines 1-2:

The enzyme preparation is added to the slurry in sufficient amount to provide an acid phosphatase concentration effective to degrade and substantially reduce the concentration of ribonucleic acids present in the protein material. The enzyme preparation has an inherent specific enzyme activity measured as phytase units per gram (if the enzyme preparation is a solid) or phytase units per milliliter (if the enzyme preparation is a liquid), where a phytase unit is defined as, and may be measured as, the quantity of enzyme which liberates one nanomole of inorganic phosphates from sodium phytate in one minute under standard conditions (40°C, pH 5.5, and 15 minutes incubation). Commercially available phytase enzyme preparations typically disclose the inherent phytase activity of the enzyme preparation (e.g. 40 PU/g of preparation), or, if the enzyme preparation's phytase activity is unknown, it may be measured under standard conditions as set forth above. To effectively degrade and substantially reduce the concentration of ribonucleic acids in the vegetable protein material, the enzyme preparation is preferably used in an amount sufficient to provide a enzyme activity of greater than 500 kilophytase units per kilogram of protein material ("KPU/kg protein material"), and more preferably at least 600 KPU/kg protein material, or at least 700 KPU/kg protein material, or at least 800 KPU/kg protein material, or at least 900 KPU/kg protein material, or at least 1000 KPU/kg protein material, or at least 1100 KPU/kg protein material, or at least 1200 KPU/kg protein material, or at least 1300 KPU/kg protein material, or at least 1400 KPU/kg protein material, where a kilophytase unit is defined as 1000 phytase units.

Preferably at least a majority of the ribonucleic acids present in the initial vegetable protein material are degraded by the acid phosphatase containing enzyme preparation, where the term a majority is defined to be 50% or greater. More preferably, the acid phosphatase containing enzyme preparation degrades at least 60% of the ribonucleic acids in the vegetable protein material, even more preferably at least 70% of the ribonucleic acids in the protein material, and even more preferably at least 80% of the ribonucleic acids in the protein material, and most preferably the acid phosphatase containing enzyme preparation degrades substantially all of the ribonucleic acids in the protein material.

On pages 7 and 8 please substitute the following paragraph for the last paragraph starting on page 7 (lines 29-30) and continued on page 8 (lines 1-9):

The activity of the enzyme preparation should be effective to degrade and substantially reduce the concentration of ribonucleic acids, the phytic acid concentration, and the concentration of phytates. The enzyme preparation preferably is used in an amount sufficient to provide an activity from about 400 to about 1400 kilophytase units per kilogram of protein (curd) solids (KPU/kg protein solids), more preferably an activity